

THE ROCK ISLAND EXPRESS

"Oh, I did that handling baggage fight before last," explained chwartz; and then he related incidentally that as he was on his way back to Chicago the conductor of the train, Conductor Danforth, had discovered a valise left by somebody in one of the toilet rooms. Later in the day Mr. Pinkerton summoned the conductor, who said that the valise

The story was plausible, and won St. John's belief. It won the belief, also, of Mr. Melville E. Stone, publisher of the Chicago newspaper; and forthwith the railway detectives, working with the newspaper detectives, were instructed to go ahead on new lines, regardless of trouble or expense. Their first endeavor was to capture "Butch" McGowan.

Some time before this the man who had ridden on the free pass, and given the detectives so much trouble, had been accidentally found by Jack Mulvihill, a brakeman on Conductor Danth's train. He proved to be an advertising solicitor, employed by no one other than Mr. Melville E. Stone, who would have given a thousand dollars to know what his agent knew; the

son of Anthony, terms with Schwartz and Watt, taking his meals at their boarding house and sleeping in a room adjoining theirs. They finally came to like him so well that they suggested his trying to get a transfer to their "run," between Davenport and Chicago. This was successfully arranged, and then the three men were together constantly, Jones even going aboard at Schwartz's house in Chicago. About this time Schwartz be-

ance, one in the rear, and two on either side. The advantage of this is that one relieves the other by change of position, thus lessening the chance of discovery; while, of course, it is rarely possible for several "shadows" to be thrown off the trail at once. An adroit criminal might outwit a "shadow," but he could scarcely outwit four. A "shadow" on coming to a town with a subject, reveals

All this, he said, proved that Warts had some connection with the robbery, but not that he had committed the murder, or done more than assist Watt, whom Mr. Pinkerton proceeded to regard as the chief criminal. His only hope of saving her husband, he impressed upon her, was for her to make a plain statement of the facts, and trust that he would use this to her husband's interest.

After listening to all that he said, Watt said:

heat slowly and simmer for two hours. It's a spoonful of dripping oil, a cup of water, and a cup of chopped celery and onion, two dozen peppercorns, a tiny bit of bay leaf, two sprigs of parsley and a teaspoonful of salt. Simmer for another hour, strain through a cloth and set aside until cold. Remove the

gradually evaporate, and pour around
to a hot dish and pour around
a cream sauce. The celery for
salad is cut fine, mixed with a few
piped walnuts and mayonnaise and
served in cups made by hollowing out
apples. With it serve only saltines
and wafer. After the sweet de-
sert is finished, pass slices of sour ap-
ples which have been spread with ro-
bert cheese mashed to a paste with
the brandy; then serve the black

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slowly cook a chopped onion until dark colored, but not burned. Add this to the soup with a half cupful of chopped carrot, a quarter of a cupful each of chopped celery and onion, two cloves, a dozen peppercorns, a tiny bit of bay leaf, two sprigs of parsley and one teaspoonful of salt. Simmer for another hour, strain through a cloth and set aside until cold. Remove the hardened fat from the top, taste and

the salad is cut fine, mixed with a few chopped walnuts and mayonnaise and served in cups made by hollowing out red apples. With it serve only saltines or plain wafers. After the sweet desert is finished, pass slices of sour apples which have been spread with roublefort cheese mashed to a paste with a little brandy; then serve the black coffee.

A delightful flavor will be given to the prunes if they are soaked overnight in cooking sherry. Drain and then chop knife remove the stones. Then divide the prunes into halves with a mixture of cut marshmallows and pecan meats and roll in fine sugar. All these dishes made and set aside and the turkey can be cooked on Christmas day is greatly simplified. Remember that a very hot oven is required for the turkey and that it should be cooked in a covered dish for the greater part of the time. A ten-pound turkey should have about three hours' cooking; exposed portions can be covered with a piece of brown paper. Roll the giblets in a little water until tender, then chop fine and add them to the gravy five minutes before serving. Peel the onions, peel them and remove about a tablespoonful from each center; fill in the space with butter, add seasoning, and bake in a hot oven. To the dish add a half cupful of water, cover and bake until tender, allowing the water to gradually evaporate. The turkey, if not served at once, put around them a cream sauce. The celery for the salad is cut fine, mixed with a few chopped walnuts and mayonnaise. The apples are cut in halves, allowing only the red apples to be used. If serve only salines or plain waters. After the sweet dessert is finished, pass sliced bread and butter which has been prepared with a proportion of cream, brushed to a paste with a little brandy; then serve the black